

## Frequently Asked Questions:

- **What will it cost to build a plant?**

The cost will depend on the details of your floor plans. We recommend consulting with a contractor to determine cost of building new construction.

- **What are facility specific requirements for establishments?**

All establishments must meet current facility requirements found in 9 CFR 416.1-416.6.

- **What is the cost of inspection?**

There is no fee for inspection services. However, official establishments are financially responsible for over time of inspection personnel and if performing voluntarily reimbursable slaughter.

- **Is there any grant money available for new and current establishments?**

Currently, there is no grant money available for slaughter/processing establishments.

Please contact our office to be added to our data base of grant inquiries. We will contact you if grant money comes available.

## Other Resources:

- "Feasibility of a Federally Inspected Custom Livestock Processing Facility in Tennessee", Published by University of Tennessee
- Lambert-Powell Meats Lab  
500 Shug Jordan Parkway  
Auburn University, AL 36849  
(334) 844-1566
- <https://www.fsis.usda.gov/>

# Alabama Meat and Poultry Inspection Program

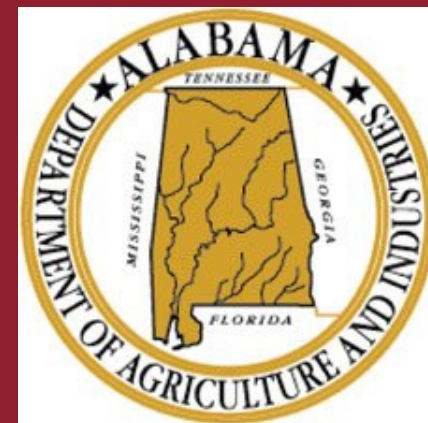
## Contact Us

Phone

(334) 240-7210

Website

[agi.alabama.gov/divisions/animal-industries/meat-inspection](http://agi.alabama.gov/divisions/animal-industries/meat-inspection)



## About Our Program:

The Alabama Meat and Poultry Inspection Program upholds state laws, regulations, and procedures considered "at least equal to" the Federal Meat Inspection Act (FMIA). As such, the FMIA grants our program the authority to regulate slaughter and processing establishments within the state of Alabama.

Establishment owners may incorporate one or more of the following types of operations within their business: Custom Exemption, Retail Exemption, State Inspection, and Federal Inspection.

## Types of Establishments:

**Custom Exempt Establishments** only slaughter and process meat for the owner of the animal. These establishments are required to meet facility specific and sanitary conditions regulations, but are not continuously inspected as State and Federally Inspected facilities are. Therefore, the custom product cannot be sold to the general public. All custom processed meat must be marked "Not For Sale".

**Retail Exempt Establishments** purchase state or federal inspected meat and poultry products for further processing. This product is appropriately labeled and sold direct to the consumer. These establishments are only exempt from the inspection of product preparation.

## Types of Establishments:

**State Inspected Establishments** slaughter livestock and/or further process meat under state inspection standards which are considered "at least equal to" federal inspection standards. State Inspected Product carries the state mark of inspection and is eligible for retail or wholesale within the state of Alabama.

**Federally Inspected Establishments** are inspected by the USDA Food Safety Inspection Service (FSIS) with the same inspection standards as state inspected facilities. This product carries the US mark of inspection and is eligible for retail or wholesale across state lines.

State and Federal regulations require a Grant of Inspection be issued prior to operating as an official establishment. To qualify for a grant, establishments must meet regulatory requirements for facility and sanitation standards, HACCP plans, SSOPs, other standard operating procedures, and a recall plan.

